



BLODGETT DOUBLE STACK COMBI-OVEN MODEL # COS-5HA

VENDOR:

G.S. Blodgett Corporation

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SPECIFICATIONS:

Model: COS-5HA

Equipment Dimensions:

38.3" W × 44.1" D × 65" H with 2-1/2" base

Power: 440 Volts, 44 kW

Weight: 1250 lbs

National Stock Number: 7310-01-463-4724

APL Number: Pending

DESCRIPTION:

Double-Stack combination oven features three cook modes; steam, convection air or a combination of both. Stainless steel construction.

EQUIPMENT BENEFITS:

- Reduced cook times
- Easy to clean stainless steel interior and exterior
- The combi-mode is ideal for "oven fry" products
- Reduced capital equipment costs
- Oven will pass through a 26" × 66" hatch

COOKING APPLICATIONS:

Roasting, baking and steaming.

CAPACITY PER SECTION:

Ten steam table pans 12" × 20" × 2-1/2" or five roasting pans 18" × 26".

REMARKS:

- Oven installation requires an exhaust hood and a drain and must be located in a copper pit.
- Oven requires 3/4" cold water connection and .45 PSI maximum water pressure.
- Oven conforms to Commercial Item Description A-A-59713A Combination Oven, Electric.
- A combi oven can replace one standard double stack convection oven, a deep fat fryer with an exhaust hood and two high pressure steamers.

POINT OF CONTACT:

Systems Equipment & Engineering Team

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